

Bread with a cottage



Description:

Rye bread using traditional recipes. Naturally fissured, thick crust and sprinkle with flour give the product a noble, rustic look. The bread does not crumble and long after baking maintains freshness. It has a beautiful natural scent. Especially recommended to those who yearn for a taste of real, homemade bread. Bread ideal to soups and sandwiches.

Recipe:

Wheat flour 750	55 kg
Rye flour 720	45 kg
MIX	15 kg
Yeast	4 kg
Water	70 kg
Cake	189 kg

Parameters:

Mixing time:

Slow turns	2 min
Fast turns	10 min
Cake temperature	27-28°C
Cake aging	10 min
Sample weight	ok. 580 g
Cooking them	40 min
Cooking time	40 min
The furnace temperature	210° C
The final temperature furnace	210°C

Composition:

The dry acid rye, wheat flour, wheat malt, salt, amylase, xylanase, ascorbic acid

Comments:

- bake with abundant fog
- 10 minutes before end of baking to break luft
- luft break after 5 minutes